

# DINNER MENU

**VG** Vegan Friendly: food items may come into contact with non-vegan ingredients

**V** Vegetarian **GF** Gluten-Free **DF** Dairy-Free

Allergy Statement: we cannot guarantee that any of our products are free from allergens (including but not limited to, SOY, WHEAT, EGGS, PEANUTS, TREE NUTS, MILK ) as we share equipment to store, prepare and serve them.

## \$80 PER PERSON

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**GARDEN KALE SALAD** | organic kale + arugula + green goddess **V**

**DATES** | double smoked bacon + pickled pepper + manchego cheese **GF**

**GUASACACA** | venezuelan avocado dip + crispy tortilla chips + queso salt **V GF**

**MUSHROOM COXINHA** | porcini mushrooms + truffle aioli **V**

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**SHANGHAI SPROUTS** | local brussels + hoisin + fried parsley **VG DF**

**COCONUT RICE** | goji berries + coconut ribbons + chives **VG DF GF**

**FRIED CHICKEN** | roasted red pepper sauce + ranch **GF**

**GRILLED PRAWNS** | pineapple + huancaína **GF**

**MOJO PORK** | pork shoulder + crispy prosciutto **GF**

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**CHURROS** | banana caramel + white chocolate peanut butter sauce **V**

Vegan/GF sorbet available upon request

## \$90 PER PERSON

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**RUNWAY 06 CEVICHE** | market fish + avocado + peruvian corn **GF DF**

**CLASSIC CAESAR SALAD** | house dressing + pancetta + parmesan

**MUSHROOM COXINHA** | porcini + truffle aioli **V**

**CHICKEN WINGS** | brazilian spice + cilantro crema **GF**

**SHISHITO PEPPERS** | chipotle lime salt + chive mayo + sunflower seeds **VG GF**

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**BABY BROCCOLI** | smoky chickpea puree + chimi **VG DF GF**

**CHARRED CHICKEN** | pistachio stuffed + annatto oil

**COCONUT RICE** | goji berries + coconut ribbons + chives **VG DF GF**

**GRILLED PRAWNS** | pineapple + huancaína **GF**

**PENNE ARRABIATA** | red sauce + chili flakes + parmesan **V**

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**CHURROS** | banana caramel + white chocolate peanut butter sauce **V**

**LATIN MESS** | coconut namelaka + pistachio sponge + passionfruit curd + coconut foam + passionfruit ice cream + almond brittle tuiles **V**

Vegan/GF sorbet available upon request

## \$110 PER PERSON

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**TUNA CEVICHE** | spiced tigers milk + seaweed cracker

**CARPACCIO** | AAA sirloin + truffle aioli + potato chips **GF**

**CLASSIC CAESAR SALAD** | house dressing + pancetta + parmesan

**ZUCCHINI** | cassava dredge + ricotta tzatziki **V GF**

**STREET CORN RIBS** | queso fresco + piri piri + chipotle lime **V GF**

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**FRITES** | truffle + garlic aioli **V GF**

**BABY BROCCOLI** | smoky chickpea puree + chimi **VG DF GF**

**BRANZINO** | whole fish + salsa verde + tomatillo + lemon **DF GF**

**FLAT IRON STEAK** | 7 oz AAA ontario beef + pistachio chimi + jus

**COCONUT RICE** | goji berries + coconut ribbons + chives **VG DF GF**

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**CHURROS** | banana caramel + white chocolate peanut butter sauce **V**

**LATIN MESS** | coconut namelaka + pistachio sponge + passionfruit curd + coconut foam + passionfruit ice cream + almond brittle tuiles **V**

Vegan/GF sorbet available upon request